

Handbook of Drying for Dairy Products

Edited by
C. Anandharamakrishnan

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Handbook of Drying for Dairy Products

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*Indian Institute of Crop Processing Technology
Thanjavur, Tamil Nadu
India*

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Handbook of Drying for Dairy Products

Handbook of Drying for Dairy Products is a complete guide to the field's principles and applications, with an emphasis on best practices for the creation and preservation of dairy-based food ingredients. It is a comprehensive introduction to the fundamentals of drying dairy products and contains the most up-to-date industry research. The chapters detail techniques and results for a variety of different methods, including drum drying, spray drying, freeze drying, spray-freeze drying, and hybrid drying. They also address the effect of different drying techniques on the nutritional profile of dairy products and the ways these can be optimized using computer modelling. With essential information for dairy science academics as well as technologists active in the dairy industry, this is a cutting-edge examination of a burgeoning area within food science and engineering.


About the editor

C. Anandharamakrishnan is Director at the Indian Institute of Crop Processing Technology (IICPT), Thanjavur, India. Before assuming responsibility as Director, IICPT, he was Principal Scientist in the Food Engineering Department of the CSIR – Central Food Technological Research Institute, Mysore, India. He has been active in the field of spray drying for the past 10 years, working on the micro- and nanoencapsulation of nutraceuticals and computational fluid dynamics modelling of spray drying. He completed a PhD on spray drying and spray-freeze drying of proteins at Loughborough University, UK.

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